

COCOA MUFFINS WITH CHOCOLATE CHUNKS

DELICIOUS SWEETS FOR BREAKFAST OR TEA BREAK

DIFFICULTY LEVEL B B B







COCOA MUFFIN BATTER

INGREDIENTS		PREPARATION
IRCA MUFFIN	g 1.000	In a planetary mixer with a paddle attachment add all the ingredients, except for DARK CHOCOLATE
WATER	g 500	CHUNKS, and whip at medium speed for 5 minutes.
VEGETABLE OIL	g 300-350	Then, combine DARK CHOCOLATE CHUNKS to the batter, gently by hand.
CACAO IN POLVERE	g 60	
DARK CHOCOLATE CHUNKS	g 150	

FINAL COMPOSITION

Fill the muffin cups for 2/3 of their volume and bake at 180-200°C for about 25 minutes.



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF

